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REFERENCE

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Consumers' guide



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Consumer, farmer, and prices

● The close interdependence of farmers as producers and the consumer public has never been more dramatically emphasized than in Secretary Anderson's recent recommendations to the Office of Price Administration upon livestock ceiling prices. And this fixing of livestock prices, which became effective midnight August 28, highlighted with equal force the dual economic personality of the farmer as a producer and a consumer rolled into one.

Secretary Anderson, from his knowledge of the situation, saw for the best interest for both farmer and consumer that a roll-back of prices from their late August uncontrolled level was necessary. It was necessary in order to establish a price that would enable consumers to buy meat within their budget. It was necessary to the farmer in order to assure a continuing consumer market for his livestock. At the same time for the best interest for both consumer and farmer he deemed it was necessary that these roll-back prices be at a level somewhat above the June 30 ceilings.

To the farmer these increases meant a price that would permit him to ship livestock to market. For the consumer the prices made for a more adequate supply of meat than without them.

In order to accomplish this the maximum prices on livestock, to be effective at the slaughter level, were set on hogs, ceiling price, Chicago basis, at \$16.25 per hundred pounds. On cattle an overriding ceiling at Chicago of \$20.25 per hundred pounds was established with maximum stabilization ranges of \$19.25 on choice grades, \$17.75 on good, and \$13 on commercial grades. Ceilings on dressed lamb were put into effect that would reflect about \$19 per hundred pounds, Chicago basis.

The overriding cattle ceiling of \$20.25 represents a roll-back in prices of \$9.75 from the top price paid in Chicago the week ending August 24. The new hog price ceiling represents a set-back of \$8.25 a hundred from the prices paid at Chicago on the 24th.

The relatively small increase in livestock prices over the ceiling prices of June 30 were made after full hearings by the Price Decontrol Board. In view of its findings the Decontrol Board announced its decision that livestock and meats would be subject to price control because the evidence revealed that the supplies of meat had been and would continue to be in short supply in relation to demand at reasonable prices.

In view of the findings of the Decontrol Board and the intent of Congress as declared in the Price Control Act, the Department of Agriculture has decided that if ceilings were restored at the June 30 level such an action would militate against the necessary production of livestock and meats needed.

So the price decisions that were made had a twofold purpose: To raise the price of livestock from June 30 to a level which would induce continued flow of it onto the market and at the same time to roll back the uncontrolled prices that would accelerate inflation. Here we have an example of the relation of the consumer welfare to that of the farmer welfare, as well as the situation in which the farmers, best interests are directly related to the consumers'. Both have a stake in finishing the fight against postwar inflation.

Before many months production will catch up with demand for most articles. Until then run-away prices are a danger that threatens to wipe out savings and buying power and to jeopardize the high-

gear productive economy Americans hope to have in the peacetime years ahead.

Farmers as producers who need expanding markets to prosper, and farmers as consumers who need to get their money's worth for dollars they spend, have a crucial interest in carrying the anti-inflation program through to the finish.

Congress recognized the dangers of inflation and passed a new price control act. This act provides some price increases during the transition period ahead. Many of these increases have now been made. But these legal price increases don't compare with what might happen without price control. The new act provides very important protection against run-away prices.

Price control is but part of the program to combat inflation. The Government is maintaining other necessary parts of the stabilization machinery set up during the war. Scarce materials are still allocated for production of necessary articles. Manufacturers and distributors of scarce articles are forbidden to hoard them. The wage stabilization program is still in operation. All of these measures help control inflation.

The prices which the farmer is being paid for his livestock should result in a price favorable enough to allow him to sell his livestock and meat production during the coming months. This will result in more meat reaching the market than otherwise. The present prospect of the production of corn and wheat is excellent. The production of corn and other feed grains will be of record proportions. These feed supplies can form the basis for increasing production of livestock and meats only if the price is at a level that will permit stock to go onto the feed lots. If such a price is not maintained the Nation is certain to have less beef through the winter and next spring. Such a shortage is a come-on for inflation through black-market operations. So it is that both farmer and consumer have vital reasons for making a strong fight against inflation.

The Editor

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Editor, Ben James; associate editors, Anne Carter, Elizabeth Spence, art, Howard E. Chapman.

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YOU CAN'T HAVE YOUR CAKE...

Nor can we continue to take life-giving elements from our soil without replacing them or preventing loss and still have an adequate supply of good nutritious food.

• Consumers, consider this letter from a farmer—a dairy farmer in Dutchess County, N. Y. He is one of the farmers who occupy 70 percent of the American farms to which taxpayers are this year supplying assistance for improvement of our soil.

What, if anything, does this man—taking stock of his fat acres—mean to the consumer?

"As I look up across the hillsides of my farm I see a change from a decade ago," says the farmer, who for 10 years has been taking part in the soil-conservation program of his county. "The fields are a deeper, more vigorous green, a green that promises full haymows and full milk pails. There are more cows pasturing on the hillside . . . and the water in the brook runs clear.

"Ten years ago, when corn grew on these same hillsides, heavy showers and spring thaws caused rapid run-off. The running water gouged out ditches that my tractor couldn't jump over. The brook ran full of dirty brown water. Then, under the Agricultural Conservation Program, I began using lime and phosphate, and I planted my corn in strips on the contour. Since then my hay and pasture production has nearly doubled—and my creek runs clear."

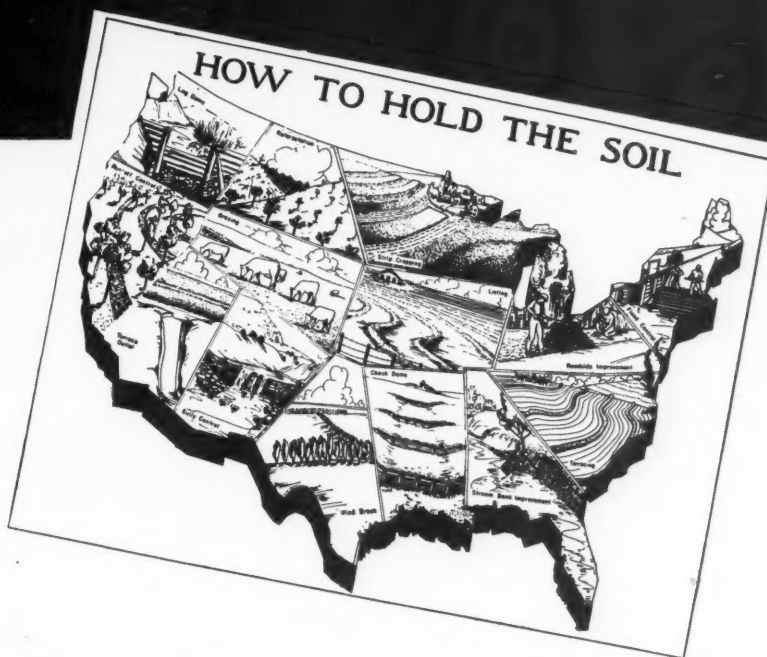
What difference to the consumer that the farmer's green hillside promises full hay mows and full milk pails? To the consumer it means more plentiful food supply for babies, children, and grown-ups. It means milk of higher quality, richer in

butterfat and body-building minerals. It means fair prices for better food.

And what interest to the consumer is it that the carpet of grass on the hillside grows rich and green; that corn is planted on contours instead of straight rows? And that again the farmer's brook runs clear?

It means plenty. For it's from the soil that come all the elements contained in food, which give our bodies life and growth. Only from the soil can they be obtained. When the soil is depleted by draining it of these elements which are carried off in crops, the source of life for us is gone.

Our full development depends largely upon the food we eat, the quality of which is determined by the kind of soil that grows



Editor's Note: This article discusses only the Agricultural Conservation Program administered through the Field Service Branch. The work of the Soil Conservation Service will be discussed in a later article.



When wind and water carry away rich top soil, they take plant food with it. Each crop takes more plant food from the soil. One plot is nourished, the other is hungry.

it. When hillsides are plowed and rich soil is carried to the sea through muddy creeks and rivers, essential elements which we must have to survive are going with it.

So each acre of fertile soil carried off to sea, or of soil cropped and recropped without returning to it any of the elements carried off at harvesttime, means to consumers today less food and lower quality food. To future generations the continued uncontrolled losses of our land resources can add up to national tragedy.

We have been farming our country for 300 years. The growth of our cities and industry is dependent upon an abundant and flourishing agriculture. And the use of our land through this time has taught us that soil loses its productivity when certain plant foods are removed. These foods must be in balance if plants are to flourish and if people who consume the products of the soil are to be healthy.

The rejections by the Army during the war dramatically linked areas of starved soil with a greater proportion of rejections due to disabilities brought about by deficiencies in diets.

There are three predatory enemies of the rich elements which nature, through thousands of years, has stored up in the virgin soil. If the soil is not cultivated, the grass grows up and dies and returns its minerals and added humus to the land. Leaves fall and rot and give their rich worth back to the land. But as soon as we cultivate and grow and remove crops, we open the door to forces which carry off the soil's goodness.

The plow cuts the sod, lays the land bare for erosion; wind and water can sweep away the top soil unless it is protected. Leaching dissolves and removes the soluble

salts and nitrogens and, if crops are planted and harvested, takes its mighty toll of plant food from the land.

All these depleting factors were at work with a vengeance during the war. The tremendous demands of our armies, our allies, our increased civilian purchasing power, took from the land huge quantities of its life-giving elements. In spite of gains in conservation practices both before and during the war, the heavy wartime production took from the soil more than was returned to it. The average yield of crops during the war years was one-fourth greater than the 1923-32 yields.

To achieve this stupendous production, almost 11 million acres of Corn Belt alone, pastures and meadows, were put to the plow and laid open to erosion and the drains of cropping. Improved seed brought bigger and better yields that drew more fertility from the soil. Better farm machinery brought bigger crops.

This production was, in a substantial measure, made possible by the increased use before the war of lime and fertilizer, of contour farming and other erosion-resisting practices that built up reserves of elements in the soil upon which we drew.

Now comes the time for taking inventory of the farm lands of the country and planning measures to return to the soil losses sustained through cropping and intensified practices to resist erosion in lands opened up for wartime cultivation.

This requires research, education, planning, and, last but not least, practical application of what is learned by the farmer. The machinery which Congress set up in the Agricultural Conservation Program under the Agricultural Adjust-

ment Act is ready to undertake the postwar phase of work which it has been carrying on for 14 years.

An estimate of the needs of the conservation measures on our farms and ranches is graphically set out by a survey of our farming counties. Experts brought together varied practices that should be performed in every State as a minimum program of sound conservation. Their table sets out the estimate of the need for a group of selected soil-conservation practices, as against what was done in 1944 along the lines needed.

The survey reveals that total annual need for ground limestone to be applied to our land is 59 million tons in round figures; only 24 million were supplied through the Agricultural Adjustment Act program. Thirteen million tons of phosphate was estimated as the minimum that could be applied and still return to our soil the amount of this plant food carried away by erosion and extra heavy crops. But only 2 million tons were put on the farms.

The program called for 27 million acres of field strip cropping; 6 million were done. And the seeding or reseeded of 83 million acres of permanent pastures was considered the least we could do for the soil. The program was able to handle only 4 million acres. Planting of legumes and other cover crops that prevent wind and water erosion, and when plowed under restore minerals to the soil and add organic matter necessary to the growth of plants, was more than 75 percent under minimum production. Though there remains a need for terracing 79 million acres, only 1,700,000 were put into condition. Other practices also lagged.

The Agricultural Conservation Program is swinging into action on the tremendous postwar job. The purpose of the program is to encourage and assist farmers in carrying out needed soil and water conservation practices under the guidance of practical farmer committeemen chosen from their own county. Through their combined efforts they work to return to the soil as many as possible of the losses sustained in the past years. Their aim is to build up a set of farming practices that will lead each farmer to keep in his land a balance of fertility against which he can draw to produce a fine crop without depleting his soil.

This program of rehabilitating the Nation's land that has been torn down by generations of use, and of preventing land

which has not been depleted from becoming so, is in the final analysis the job of the man on the land—the farmer. He is not only the one who supplies the consumer with food; he is also the custodian of the soil that makes the food. If the soil is to be cared for, he is the man to do it.

So it is that this Government program is a farmer-administered program. No force is applied, no edicts are issued. The farmer takes part voluntarily. He can do so by stating that he has a soil-conservation problem on his farm and would like help to solve it. He votes for the committeemen who will administer the program in his county. It is to them he turns for advice on the most needed project for his particular piece of land and also looks to them through the year for help on how best to carry out the operation decided upon.

The county committeemen, usually neighboring farmers, get together with help from the State committeemen and the Department of Agriculture, and representatives of State agricultural colleges, and survey the county in terms of farm practices that are most needed to save the land of that particular area. State committeemen put all the plans together and look at them in terms of what is best for saving the soil of the State. Then all are viewed from a national standpoint in accordance with the needs of the Nation.

It is in this fashion we have a vast council made up of the men who farm the land, in which they can discuss and decide upon what is best for their own farms and for the Nation as a whole. And it turns out, in the language of economics and agricultural science, that the farmers'

welfare and the welfare of the Nation as a whole have the same common end.

For example, if four or five farmers are on a small watershed where all have ploughed the land, and erosion is cutting gullies from the top farm to the one in the lower part of the valley, the soil from all the farms is being washed away. If any one farmer fails to participate in the program, erosion cannot be controlled and all suffer. When they all join up, a stop can be put to their mutual losses.

However, it may be that one farmer's land requires more extensive erosion control than the neighbors'. In this instance, the farmers get together with county committeemen, and the amount of financial assistance which the county has for erosion control is apportioned so that the work is done on the place where it is most needed for the protection of the four or five farmers.

The same principle is applied to the county, State, and in the end to our country as a whole. During the war, when all-out production was necessary to win, the agricultural conservation program emphasized practices which would bring immediate results in better yields. Assistance for long-range programs, such as planting trees, was withdrawn or scaled down.

Now the 1946-47 program is designed so that assistance is given to the individual farmer in proportion to his needs for restoring to the soil the vital elements that were taken from it by the huge crops produced for war. The money appropriated for national maintenance of the soil is divided among the States in proportion to their need for soil conservation. In

turn it is apportioned to the counties on the same basis and to the farmers by the same yardstick.

The rate of payment to the farmer by no means includes the entire cost of performing the job. He bears a portion of the expense. Government assistance usually runs between 30 and 80 percent of the cost of the operation. In order to obtain assistance, the practice which the farmer undertakes must meet these tests. Would it be carried out in the volume and quality needed if no assistance were given? Does it make a maximum contribution to the increase of soil fertility? Does it promote to the greatest possible degree the conservation of water for agricultural use and increase grain and pasture feed resources?

Assistance under the program is made available to the farmer in two ways. First, he may provide at his own expense the materials and services necessary to carry out the approved practices. In this event, he will be repaid for a portion of the cost. Or, he may take the second course. In this case, he obtains a purchase order through his county AAA committee for needed materials or services.

The amount of the purchase order represents the national contribution toward the total cost of the practices and takes the place of the cash payments which the farmer would receive if he carried out the practices at his own expense. Examples of the materials covered by this phase of the program are lime, phosphate, and winter legume and pasture seed; illustrations of possible services are the construction of dams, water facilities for livestock, erosion control, terraces, and drainage ditches.



In thousands of farm homes farmers sit down with pencil and paper to plan their year's work under the conservation program.



To find out exactly how much valuable soil is being washed away scientists measure the exact amount in tanks like these.



WHAT'S IN THE SPICE CUPBOARD?

● Things are looking up for our supplies of spices. Pepper, cinnamon, nutmeg and mace, the only two spices from the same plant with different flavor, and the other 26 major spices, with the 100 various grades and types, became scarce and more scarce as the war went on. The supply of these items, more than a year after VJ-Day, is still short. But things are looking up. During the next six months there will be a little more spice all along the line—and that includes pepper. Not synthetic pepper nor the Indian or Malabar pepper with which we filled in, but real Lampong, Netherlands East Indies, pepper.

War hit our spice supplies hard, mainly because the areas of the world from which the bulk of our spices come found themselves right in the middle of the war.

Although practically every country in the world contributes some of the auxiliary foods which lend distinction, dash, and flavor to other foods, it is from the Netherlands East Indies, Malay Peninsula, China, Indochina, and Japan that 50 percent of our supplies are normally drawn. These countries furnish us such staples as black and white pepper, cassia, nutmeg, mace, and turmeric.

Europe and Africa come through with 23 percent of our spices, including caraway, celery, coriander, cumin, poppy seed, ginger, laurel leaves, sage, and thyme. We get 4 percent from the British West Indies where nutmeg, mace, ginger, and pimento are grown. Other countries, chiefly India and Ceylon, give us 3 percent.

So it's easy to see—with 73 percent of our tonnage coming from enemy-occupied

territories or war zones—why we took such a hard blow on spices. And the blow hit hard over the whole food front. For 60 percent of our spices are consumed in household packages. Twenty-five percent go to meat packers in bulk for sausages and sandwich meats. Manufacturers of preserves, mincemeat, apple butter, catsup, soups, and other such foods use the remaining 15 percent of the supply.

The spice situation might have been much worse for us had it not been that the beginning of the war found us with very heavy supplies on hand. We had about 3 years' supply of pepper, cinnamon enough to last 9 months, and a year's supply of other important spices. This backlog was partly due to the anticipation of the war, but mainly caused by the fact that the period just preceding the war found the everlasting up-and-down curve of the spice market right at the bottom. Large crops, low freight rates, and low prices prevailing during this time caused large stocks to be accumulated in anticipation

of the sure rise in prices that always has taken place when the market gets in that shape.

Our consumption of pepper is normally 30 million to 40 million pounds a year. In recent months we have been getting along on 25 percent of this amount. It looks now as though we may get a reasonable increase of our present amount during the next year, although there remains a definite world-wide shortage. If we do, it would bring us up to about 37 percent of our prewar consumption.

The pepper business, an ancient one, has always had its ups and downs of scarcity and adequate supply, of high and low prices. One of the big reasons for this is that pepper can be held from years of good crops and low prices to years of short production and high prices. For one reason or another pepper can be stored for a decade or more in temperate climates without being affected by mold and insects that get after other spices in less time; and it keeps without deterioration of its flavor.

Not only do the brokers and buyers on the international market keep and hold their pepper for speculative profits, but the natives in pepper-growing regions do the same thing. The method they use cuts storage charges to a minimum. If the crop is a good one and the price is down, they bury their crops in the ground. In the year of a short crop with its incidental rise in prices, they dig up their cache and sell it for a nice sum that figures a very good return on their investment. Sometimes several hundred percent.

Some mighty high prices have been paid for pepper, too. After Marco Polo reported to medieval Europe on the fine sharpness and flavor of the spice, costly caravans set out to obtain it. And many is the ship from Magellan's time on that has been swallowed up in the monsoons

with its cargo of the precious spice.

The ancient Greeks bid up pepper to 14 head of sheep per pound. And only the lords and ladies of the Middle Ages could afford to obscure the flavor of their unrefrigerated meat with pepper. Its value has remained high, not only for its flavor but because it has always been thought to have food-preservative values. Food chemists today, however, can find nothing to indicate pepper has this quality.

Today the world pepper market is high. It has come from 4 cents before the war to from 25 to 40 cents a pound. The price ceiling at which the Government can buy pepper—and all pepper is now bought by the Government—is 15 cents. Recent increases on a subsidy basis have allowed us to pay up to 23 cents. The raising of our ceiling to meet competition of other nations will enable us to get a share of the pepper that has shown up on the East Indian market since the war.

It will be a long time before pepper comes back to normal production. In the Japanese-occupied areas, from which the greater part of our pepper comes, the vines have, because of labor shortages, been left uncultivated and vanished into tangled jungle undergrowth. Large acreages of pepper lands were plowed up by the Japanese in order to raise more necessary crops. Stores of pepper were also carried off and hidden. Many of these when found were kept so carelessly that the quality would not pass the pure food and drug standards for admission to our country.

To salvage the vines left uncultivated will take time. So will reestablishment of the industry, for it is a painstaking one. The wild pepper vines left unattended grow to about 20 feet, while the cultivated ones are cut to about one-half that height

with better yields. Each plant bears about 50 berries that come out green, turn red and, when ripe for harvest, brown. After the berry is dried by sun or by smoke, it becomes the peppercorn we know and is ready for grinding.

Some of our shortage can still be filled in by the synthetic pepper which we have been using. This imitation job is made from a base of cottonseed meal, with wheat, soya, pepper oil, capsicum, cardamom, artificial flavor of the oleomargine resin, cedarwood oil, other essential oils, and racemic limonene. It has the sharpness of pepper but lacks its flavor, and, incidentally, sells for 3 to 4 times as much per pound as the authentic East Indian pepper even on the present high market.

Another source of supplies, which we used during the war and which made up a small amount of our deficit, was the Malabar or Indian pepper. Although the Malabar pepper crop is large, there is little of it left for the world after the Indians themselves, great pepper users, get their share.

In order to obtain the most out of the pepper supplies that are available, the pepper we get will be black. The reason for this is that in milling the white pepper, the same corn is used as for the black pepper, but the process entails the loss of the outer part of the peppercorn that gives the coloring to regular black pepper. The difference between the two is chiefly in the looks of them. Many cooks like the flavor of pepper in some dishes, but do not care for the sight of it.

Cassia and cinnamon, our second most important spices in quantity used, like pepper, were immediate casualties of Pearl Harbor. The commercial production of them has been confined to southeastern Asia and the neighboring islands from



Ceylon and south India to French Indochina, southern China, and the Netherlands East Indies. By the end of the war we were reduced to 25 percent of the normal amount we use. These are important spices because, in addition to their use in flavoring pastries, candies, and dentifrices, they are employed in medicine for their carminative, antiseptic, and astringent properties.

Cassia and cinnamon are the dried inner barks of the genus *Cinnamomum* of the laurel family. The U. S. Pure Food and Drug Act recognizes the name of cinnamon as covering both cassia and cinnamon. For practical purposes, in both medicine and food, cassia is essentially the equivalent of cinnamon. Some countries prefer one type, some the other. We in the United States prefer cassia, which is stronger in flavor than the more delicate-tasting cinnamon. The true cinnamon comes chiefly from the Netherlands East Indies, most of the cassia which we use from Indochina and some from Siam.

We were definitely caught without a source of supply during the war since the trees do not begin to yield until they are 6 to 10 years of age. Cinnamon has been grown in French Guiana and Brazil, but the South American product so far has been inferior to the Asiatic. Although there are many other members of the *Lauraceae*, or laurel, family from which cinnamon comes, most of these plants in their wild state do not have the aroma and flavor of the Far East product. And it would take years to select and breed plants from such of the trees that could be found to meet the taste requirements.

The principal constituent of cassia oil—cinnamic aldehyde—is now produced synthetically on a large scale from coal tar bases. Although it has cinnamon-like odor and flavor, it lacks the delicacy of the natural product. It makes a fairly adequate substitute for the oil and is now being marketed in quantity.

Nutmeg, which dropped during the war to 60 percent of normal supply, and mace, which fell to 40 percent, are on their way back with mace crossing the line of adequate supply first. The Netherlands East Indies always furnished us our mace and

nutmeg. We were only kept from experiencing empty bins during the war because some is raised in Granada in the British West Indies.

Mace and nutmeg are the only two spices that come from one plant, which have a different flavor. Both are part of the nutmeg, which looks something like a very large walnut with a red, thick outer husk. Within the husk, coating the nutmeg, is a filmlike lacy parasite almost paper thin. That's mace. When the nut is hulled and dried, the mace is picked off by hand, and although it has the odor of nutmeg its flavor is entirely different.



Nutmeg grows on large trees and bears from its sixth to its sixtieth year, so during the Japanese occupation there wasn't much chance for the deterioration of the plant, and the supply can come back as soon as harvests are made. The nutmegs which were stored by the Japanese are old and wormy. These can be used only for extracting their oil. Nutmeg and mace are still in short supply.

And, by the way, we would not have had as large a prewar supply of nutmeg and mace had it not been for the pigeons.

At one time these nuts grew only on a single small island in the Netherlands East Indies. In order to keep the supply short and the prices high, no nuts were allowed to be planted on any other place. However, the pigeons, attracted by the brilliant red color of the nut's husk, flew off with them to other islands and broke the monopoly.

We have been only moderately short of cloves and in recent months have largely corrected it. Again the reason for the shortage and the come-back is due to the ancient usages of clove production. The little nail-shaped spice is the bud of the clove tree, which grows to a height of 30 or 40 feet. It begins to produce when it's 7 years old and turns out a good crop up to its hundredth year of life. But despite its longevity and size, it's a fragile plant and grows in limited areas. The first clove trees were found growing in the spice islands of the Netherlands East Indies. The best cloves come from there although Madagascar supplies most of our cloves.

Our recent short supply of them was due to shipping and labor shortage rather than lack of supply. The cloves must be harvested carefully. They are hand picked and the natives either climb ladders to reach the topmost branches or use long poles. After picking, the cloves are spread on mats to dry for 6 to 8 days. Here they turn from green to brown and lose half their original weight. They are again cleaned by American spice grinders before they are ground or packaged for household use.

Cloves have been known since before the days of the early Egyptians, and wars were fought between Europeans and native islanders for possession of these spice trees. The natives defended them stubbornly, not always for the spice value but because they constituted a record of the census of the tribe, past and present. For at the birth of each child a clove tree was planted. So the number of trees told the story of the tribe's population, past and present.

With improvement of the labor, supply, and shipping facilities, the clove market is now practically back to normal.

Yes, spices are looking up.



Apple Answers

What kind to buy? What are the best kind for your money depends on the way you use 'em—for dessert, cooking, or baking. This year a better crop provides more apples to choose from than last year.



●Apple addicts this season have cause to rejoice over a crop nearly two-thirds larger than last year's skimpy harvest. Official forecasts on September 1 were for a total apple crop of around 117 million bushels. While this is still 4 percent below the average production for the years 1935-44, the prospect was that shoppers would find ample supplies of apples in the market during October.

Normally October is the heaviest month for marketing apples for the country as a whole, and this year promises to be no exception to the general rule. That makes apples a likely item for the careful buyer's October marketing list for a number of reasons:

Heavy seasonal marketings not only mean larger supplies to choose from, but heavy marketings usually also bring lower prices than prevail during the season of lighter sales.

While strong demand is expected to keep pace with supply, there is always the possibility that temporary market gluts will develop in some heavy marketing areas. Since many varieties of fall apples are perishable and since suitable storage space is limited anyhow, quick action to avoid waste may be needed in some localities.

If housewives are on the alert to use more apples, if and when such conditions develop in their community, they will stand to profit from good food "buys"—and at the same time help make full use

of a good perishable food. Don't forget, world food supplies are still uncomfortably short notwithstanding the bountiful harvests in this country.

To the cook who is looking for variety to spice her fall meals, the improvement in apple supplies comes as a boon. Eaten as-is for a dessert or snack, apples spare the cook and the sugar bowl. Apples are a versatile fruit, being good cooked with meat or vegetables, or mixed in salad or used in pastry, quickbreads, and cake, or for desserts.

Different Apples, Different Uses

As each apple is best suited for a particular purpose, the smart buyer knows her apples and bears in mind the use she wants to make of them. If her menu plan calls for apples and cheese for dessert, for instance, a quite different choice will

be required than if pork and apple sauce are on the agenda. Color and ripeness are more important considerations for eating apples than for cooking.

If apples are being bought in quantity for use over a period of time, it's important to know whether a particular variety stores well. Buying in quantity is usually cheaper, but isn't recommended where spoilage may result from overbuying or lack of suitable storage place. Apples should be stored in a cool, airy room, away from the light.

Two popular types of fall apples which come to market in October are the Jonathan and the Grimes Golden. The Grimes Golden is a yellow, rather sweet apple. The Jonathan is a tart type. Both are good general purpose apples with a pleasant flavor, which makes them popular "eating" or dessert apples.



With all hands working and using assembly line methods, this farm family can grade and pack hundreds of bushels in a day.



Lots of apples to pick. This year's apple crop is expected to be around 117 million bushels—about two-thirds above 1945.

Some of the winter varieties of apples, such as the early Delicious and the McIntosh, make their appearance during October. The Delicious is primarily a dessert apple, while the McIntosh is a good dessert and general purpose apple, which is also suitable for baking.

Following is a list of some of the apples which usually make their debut around October and the uses for which they are best suited:

Hubbardton, a dessert and general purpose apple; McIntosh, a dessert, baking, and general purpose apple; Grimes Golden, a dessert and general purpose apple; Spitzenburg, a dessert and general purpose apple; Rhode Island Greening, a cooking

and general purpose apple; Northwestern Greening, a cooking apple; Northern Spy, a dessert and general purpose apple; Tolman Sweet, a baking and dessert apple; Delicious, a dessert apple; Stayman, a dessert, baking, and general purpose apple; Wagener, a dessert and general purpose apple; Baldwin, a cooking apple; and Kind, a general purpose apple.

Though they start coming to market earlier in the fall, Maiden Blush and Twenty Ounce varieties of apples continue to be sold during October. The Twenty Ounce is primarily a cooking apple, while the Maiden Blush is a good general purpose dessert apple.

Judging Apples

Variety is not the only gage for deciding what apple to buy for a particular purpose, however. If an eating apple is the aim of your shopping expedition, then have your eye peeled for an apple that is fully ripe, firm, and without defects. Apples measuring up to these specifications are more likely to have flavor appeal. Immature apples, which can be spotted because of their poor color, are good for cooking but not so good for eating out of hand. Overripe apples aren't so good either. Their flesh is soft and mealy and they lack the crispness that characterizes a good eating apple.

If apples have bruised spots, this should be taken into consideration in deciding whether or not the apples are a good buy, since mealy or brown flesh means wastage.

While the grade of the apple is an index to quality, grades are not standard

throughout the country. Some States have their own grading systems which are often compulsory. Where U. S. Grades are used by growers, it is on a voluntary basis.

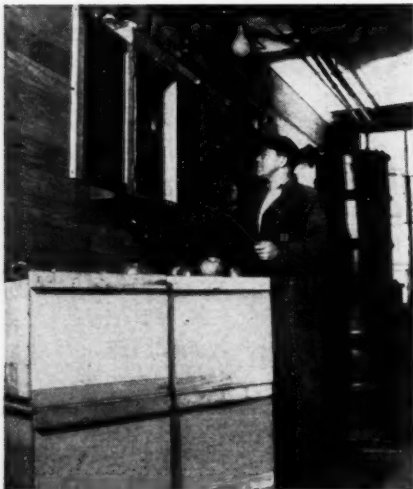
Apple Grades

U. S. Fancy stands for top quality apples which are mature, unbruised, and have good flavor, color, and size. Also high grade, but a trifle below the Fancy apples, are U. S. No. 1 apples. U. S. Commercial apples are just as good as U. S. No. 1 except that the color of the skin is not considered in grading. U. S. Utility apples are definitely low grade, usually having blemishes, poor color, and irregular shape, but they can be money savers if the purpose for which they are to be used does not call for tops in color and absence of surface blemishes.

If the grade is U. S. No. 1 Early or U. S. Utility Early, it means that the apples are immature—the kind that are better suited for cooking than for use as a dessert apple.

As most apples are sold by the pound and not in the original container bearing the grade mark, however, the marketing housewife should study to recognize quality in apples by their appearance as well as by grade. Also, graded apples may be injured in handling after they are packed; hence, it is well in any case to watch out for bruises and avoid buying apples with large bruised spots.

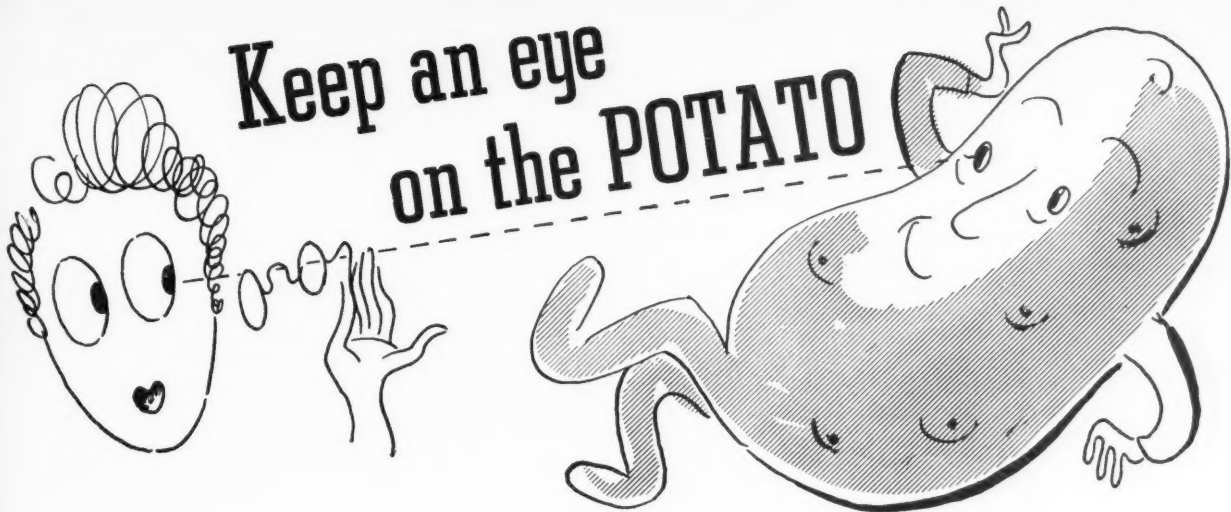
Because they add so much zest and variety to meals, apples are well worth the housewife's best shopping talents.



Farmers keep apples cold to save flavor and crispness. Housewives should do ditto.

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Keep an eye on the POTATO



Remember in the late winter of 1944 when consumers in many parts of the country scoured the markets for just a few potatoes? Potatoes looked pretty good then. They are just as good today. And you don't need to shop around to find them. For the farmers of this country have this year harvested the largest crop of potatoes in our history.

And there, in that abundant crop, lies a strange problem which each housewife can help her Government solve simply by more often serving potatoes in their various delicious forms.

The strange problem is a contradiction. There is a surplus crop of potatoes on one hand and an acute world shortage of food on the other.

That this surplus cannot be used more fully to help feed the world's hungry is due to the nature of the potato itself. Its perishability makes it too costly to ship in comparison with equal quantities of nutrition in grains and other foods.

When the potato gets too hot, it rots and therefore requires refrigeration for shipping. When it gets too cold, it freezes and so needs warm storage. Its high percentage of water content takes up costly space on the ship and carries no nutritive value.

Another obstacle in the way of using potatoes for relief is that the more acute phase of the food shortage abroad will begin to show next February and March. In the interim, countries will be using the crops they have produced. Potatoes would have to be stored until the urgent need for them came. This would be hazardous because the loss caused by storage would be unpredictable and certain to be large.

To use potatoes successfully for foreign relief they would have to be dehydrated.

By doing this even on a large scale, the cost is 20 to 30 cents a pound for processing alone. This compares very unfavorably with flour, which can be processed for $\frac{1}{10}$ of a cent and shipped far more easily. So even if we gave the potatoes away, they would apparently be too expensive for most relief purposes in terms of their nutritional value.

However, measures are being taken to make use of the surplus crop. In order to fulfill the price support promise provided in legislation, the Government goes on the market and buys potatoes to maintain the price at a level which brings fair returns to producers—and assures the future production of the crop.

So far this year Government purchases are in the neighborhood of 27 million bushels. That's more than 35 thousand box-cars full of potatoes. These purchases are made as the potatoes come to market and act to sustain the farmer's price.

Government then assists in the marketing by selling the potatoes to all the outlets available. This year's Government purchases were largely absorbed by industries using potatoes in industrial production. The most substantial users were distillers of alcohol. Some of this alcohol will find its way into the manufacture of synthetic rubber and other commodities for which it is used; more will be used for beverage production. Some potatoes also will go to make starch, flour, and sirup.

About 300,000 bushels were used as fresh food and distributed through school lunches and by public welfare agencies.

Still another paradox of the potato situation is pointed up in this year's bumper yield. The large crop was produced with an increase of only 1 percent in acreage over the prior year.

In 1945 it was necessary for the Government to help market 28 million bushels of potatoes out of a crop of 425 million bushels. That was a lot of potatoes, so this year the Government asked the farmers to grow less potatoes. They asked for 378 million bushels and what happened? They got 445 million bushels, about 67 million bushels more than the goal and 20 million bushels more than last year's record crop.

And this big increase in bushels came, remember, despite an increase of only 1 percent in acreage. It happened this way. Acreage was reduced in areas where potatoes don't grow so well. It was increased in the regions that produced potatoes more abundantly. Better farming methods, better seed, and improved fertilizer practices—as well as good weather—brought in the high yields.

One California county, which a little over a decade ago produced no potatoes in large commercial quantities, this spring came through with a 30 million bushel crop. What's more, the crop, because of the keeping quality of the potatoes, had to be marketed within 2 months. Other efficient areas showed similar large increases.

Under the law, these increases resulting from good weather or other circumstances place an obligation on the Department of Agriculture to support the prices of potatoes and 21 other prime commodities at not less than 90 percent of parity for 2 years after the official end of the war. The Department, with an eye to possible continuing potato surpluses after the present emergency, is considering plans to help support farm prices without encouraging overproduction in the future.

In the meantime, help yourself to potatoes.

Furniture firsts

Buy wisely, but not too hastily. Furniture is scarce and expensive, so smart buyers will limit purchases to essentials, postpone unnecessary buying, and shop carefully for quality and value.

● "Retired after years of faithful service."

That's what thousands of American families have been planning to do with their old furniture. Many the household that was spurred on to greater saving efforts during the war by the vision of glamorous living-room furniture and such—these to replace sagging chairs, a dowdy chest of drawers, or that dining-room set that's scandalously scratched.

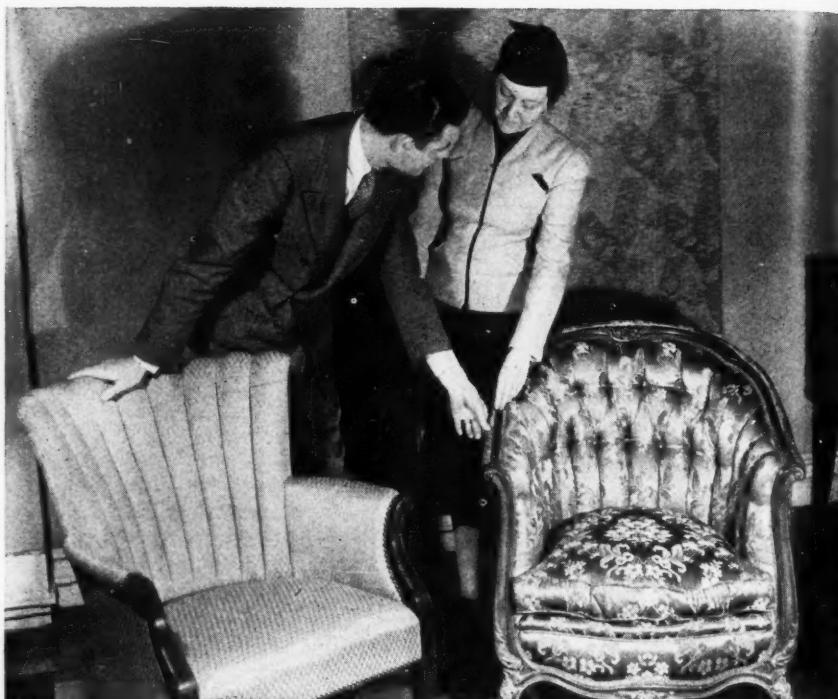
Comes the dawn of peace. Has this dream come true?

Well, not exactly. Right now furniture is scarce and the prospect is that it's going to continue that way for months to come.

Prices are up, too, and quality generally down. A Bureau of Labor Statistics study showed that by 1943 furniture prices for the working family had advanced about a third over prewar. Since this study was made prices have gone up sharply.

No, the situation isn't so favorable for buying that dream furniture. Still, settled families with old furniture and new bonds should figure they're in luck. They can scrape along with what they have until they find what they want. And meanwhile their war bonds and savings accounts are gathering interest.

Not so lucky are the great majority of newlywed couples and returning veterans who are faced with the need of buying right now to set up housekeeping. After weary rounds of the furniture stores, many are discouraged—some all but desperate—because they can't find what they want at prices they can pay. A fortunate few may be able to borrow an old sofa and chairs from the in-law's recreation room—and so make out with a few chairs and an old dresser until the furniture situation eases up a bit. Not the happiest solution in the world, perhaps, but better than spending



Stop, look, and ponder before you buy new furniture. Supplies are short and prices high. Plain, tightly woven upholstery wears better than brocades woven of two fibers.

their money or going into debt for something they don't want.

But any way you figure it, there are lots of prospective buyer families in the furniture market. To get as much as possible for their money, it's important that these furniture buyers go slow about buying, check the facts about their individual needs and about the goods for sale.

Furniture buying has so many angles that shoppers can readily go astray, unless they arm themselves with sufficient facts to put first things first. So, before you go shopping, why not prepare your own list of *furniture firsts* based on your individual needs?

Following are some of the questions and answers which prospective buyers should study so as not to overlook important facts in furniture buying.

Wise Buyer Weighs Need

Do I really need the furniture? is the number one question.

That's a pertinent question whenever anybody buys anything. But it's specially to the point for the furniture buyer nowadays, since prices have advanced considerably above prewar and quality is often inferior.

Furthermore, everybody who buys un-

necessarily is making the market tighter, for newlyweds and families of returning veterans who haven't any old furniture that they can make do until supplies loosen up.

While furniture production is picking up, it's still far short of prewar (possibly 20 percent below, estimated on a unit basis). Nor should too quick an improvement in supplies be expected, owing to shortages of steel and wood used in furniture construction and to the tight labor situation in some areas. Civilian Production Administration recently estimated that the entire output of the furniture industry for the next 2 years would be required to furnish the 2,700,000 homes scheduled to be made through the veterans' housing program for 1946 and 1947.

Two other fundamental questions on which potential furniture buyers should check themselves are:

Is this particular piece of furniture exactly what I need? Will the use justify the price?

These questions belong together, as a "bargain" is no bargain if it turns out to be a white elephant. Such points as size, suitability for the home, whether or not the new piece of furniture will harmonize with the rest of the home furnishings, and how well the new furniture will stand up

under the kind of wear it will receive, should be carefully considered.

Looking for Quality

Is it worth the money? This crucial question should never be lost sight of through eagerness to buy or because of the "face" appeal of nice-looking but poorly constructed furniture.

Getting their money's worth in furniture has always been a problem for untrained buyers, but is doubly so these days since manufacturers have tended to shift over to higher-priced lines. Furthermore, quality has deteriorated in many instances, so that good furniture values at any price are harder to find nowadays than before the war.

As labels all too often give little information regarding the quality and construction of the furniture, it behooves buyers to educate themselves on basic points about furniture construction and to inspect carefully before they buy. Since there are many points beyond the judgment of a novice, it's also important to patronize a reputable dealer and to check with him.

Outlook for furniture made entirely of wood is that it will be particularly scarce in the months ahead. That's likely to increase the temptation to snap up any table or chest of drawers that looks halfway good without checking to see whether it's made to give good service. Restrain that impulse and check these points:

Is the furniture constructed of well-seasoned hardwood that will stand up under use?

Does it stand firmly on the ground or is it wobbly?

Is the furniture sturdily constructed? Are joints fitted together with wooden dowels, or by mortise and tenon, instead of just nailed together?

Look underneath the table or chair to see if the corner joints of the frame are reinforced with blocks. Are they glued and screwed in place or merely nailed?

Do the drawers fit snugly and open smoothly and easily? Pull out the drawer and notice if the groove rail on which the drawer slides back and forth is fastened securely to the framework. Are the drawers sturdily made, with all four corners fitted firmly together with dovetail joints? (Is there a panel at least $\frac{3}{8}$ of an inch thick separating the drawers? A chest isn't dust proof unless it has such a panel between the drawers.)

What kind of wood is the furniture made from? Was solid wood or veneer used in the construction? Many of the cheaper hardwoods give good service and veneers are used in some high-quality furniture. But buyers should know what they're paying for to be sure of getting their money's worth. As labels may be misleading, it's important to have a reliable dealer to answer these questions.

When it comes to upholstered furniture, there's plenty to check on, too. Here are some points to ponder:

Does it have a sturdy hardwood frame that's securely glued, doweled, and braced? Unfastening the cambric underneath an overstuffed davenport or chair will help you see these parts.

What about the springs? Are they of good quality and are there enough of them so the furniture will keep its "spring" and not sag. In the best grade of furniture, 9 to 12 double-coil springs may be used in the seat of an ordinary chair and 16 or more if the chair is large. If too few springs are used, ugly and uncomfortable bumps may develop in the furniture.

How are the springs supported? Is high-grade, closely woven webbing used

to anchor them in place at the bottom and back of the chair? Has the manufacturer economized by using cheap or insufficient webbing to support the springs? Or are flimsy metal supports all that's used, as is sometimes the case in cheap furniture?

Is each spring tied eight times with strong twine which is fastened securely to the frame? In less expensive furniture, springs are sometimes tied only four times.

The springs should be covered with a firm fabric to prevent the filling which fits over them from seeping through to the springs.

What kind of filling is used? Horsehair and moss are used in the good grades of furniture, long curled horsehair being the best. The poorer grades of furniture have palm-leaf fiber, sisal, coco fiber, and tow, with excelsior going into the cheapest grades. Because it packs into hard, uncomfortable bumps, excelsior is the most unsatisfactory stuffing of all.

Over the filling comes a protective padding of cotton. It serves to cover the filling and insure a smooth surface for the upholstery.

This brings us to the question of the furniture covering: Is the upholstery fabric durable and resistant to fading from light or water and soil? Is the pattern in good taste and harmonious with your other furnishings?

Is the furniture comfortable? Don't trust to a snap decision after a long hard day of shopping, when any place to sit is apt to seem heaven. For the average person, a chair seat should be about 18 inches from the floor. From the front to the rear the inside chair measurements should be about 19 inches for a plain chair, but for a heavily cushioned chair it may be stretched to 24 inches. Chair arms 7 inches above the seat suit most people.



Use what you have is a good motto. New chests of drawers are scarce and costly.



Furniture fabrics are scarce. Buy only if you need them—and shop for quality.



Out of the attic into the parlor comes this chair, thanks to a home-made slip cover.

Think before Buying

These fundamental considerations in furniture selection underline the necessity to stop, look, and think before buying furniture. As long as shoppers continue to buy indiscriminately, some unscrupulous manufacturers and dealers will continue to palm off shoddy goods on the public. This in turn makes it more difficult for reputable manufacturers to get materials needed to make good quality furniture at reasonable prices. Some families have no choice but to buy in order to have the bare essentials for housekeeping—but that's all the more reason why folks who don't really need furniture should wait until there's more furniture to choose from.

Signs that buyers are becoming more critical are not wanting. Following a big New York furniture show which was held in New York recently with an attendance of over 40,000 buyers from stores all over the country, a newspaper reported, "Increasing selectivity was noted with buyers ignoring inferior or shoddy lines, particularly in the novelty class."

New Furniture from Old

After the floods in up-state New York last year, many farm families thought twice before buying new furniture to replace sofas and chairs that had been dunked in muddy water. In fact, so many farm homemakers in Chemung County appealed to their Home Bureaus for help, that the county home-demonstration agent and her assistant took a special 2-week course in slip-cover making at Cornell so as to be able to teach their local leaders the magic of making new furniture from old.



These thrifty Maine women are renovating springs of broken-down overstuffed furniture.

This determination to make the best of the furniture they have is not peculiar to women in any one section of the country. Out in Texas, for instance, rural women



New furniture for old is the aim of this Virginia farm family. Refinishing furniture takes skill and patience, but they learned how to do it in an Extension Service repair clinic.

last year refinished about 35,000 pieces of furniture. One woman learned in her home-demonstration club to do such a good job of renovating furniture that her neighbors started bringing in work to be done. Now she has more business than she can handle, even though she has hired another woman to help her.

But don't think for a minute that renovating furniture is all smooth sailing. On the contrary it involves plenty of hard work and skill—tying stubborn springs, regluing furniture joints, and re-arranging padding are involved in upholstering. To put a new finish on wooden furniture requires tedious scraping away of old coats of paint or varnish with paint remover, smoothing out and filling in the cracks and blemishes, and rubbing down and polishing successive coats of the new finish.

Nor is the chore of making furniture covers to be undertaken lightly. Not only do furniture covers require careful tailoring to look well when they're new, but also careful shopping is necessary to buy shrink-resistant material that's color fast to light and water. Otherwise, all the work of making new slip covers may be wasted.

Simple directions for making slip covers may be obtained free by writing the Office of Information, U. S. Department of Agriculture, Washington 25, D. C., for Farmers' Bulletin No. 1873, Slip Covers for Furniture.

Worth the Effort

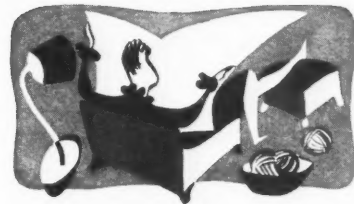
Sure, renovating furniture is lots of hard work. But U. S. Department of Agriculture specialists report that farm women who have salvaged their old furniture say it's well worth the effort. Not only were they able to postpone the purchase of new furniture, but when they do buy they'll know better what to look for in choosing upholstered pieces or chests of drawers, tables, and chairs. Prices for having furniture renovated commercially are high nowadays, incidentally.

Supplies of upholstery materials are tight and are expected to continue so for some months to come despite some increases in production. For this reason it's better to make out with cleaning the old upholstery or slip covers, if that's possible. In some instances, where a plain or small patterned slip cover is faded, it may be practical to dye it.

So, all down the furniture line, the rule is to make out with what you have if possible. Buy as little as you can until supplies are better and shop carefully.

If everybody does that, it will go a long way toward making a happy ending to the postwar furniture story—it will mean better furniture in your home, and will help returned veterans furnish their homes at prices they can pay.

Close up on the News . . .



International Food Conference Meets

The principal business of the recent Food and Agriculture Organization conference in Copenhagen, in which 42 nations participated, was the paradox of surplus and hunger.

With the exception of the famine caused by the waste of war, this paradox has affected the world for more than a generation. When the present famine is past, the world will again be faced by the age-old problem of hunger on one side and stock piles of surplus food that cannot find a profitable market on the other.

To guard against fights for markets and great groups of hungry peoples, both of which are preludes to war, the conference set out to draw up measures to maintain an adequate world food supply and to make a better distribution of it.

Proposals included plans to stabilize prices on world markets; to establish a world food reserve against coming famines in all parts of the world; to set up means of distributing surplus produce on special terms to countries where they are needed; and other measures toward cooperation with economic and financial international organizations which can help these aims.

All recommendations made are subject to the approval of the nations represented before they can be translated into action.

Drying of Lumber Speeded

Thousands are waiting for houses and furniture—yet big wartime needs have swallowed up stockpiles of seasoned lumber. Green lumber isn't good for building or making into furniture. So what to do?

Speeding up the process of drying lumber is a partial answer to the dilemma—a much better one for the consumer, incidentally, than using green wood.

To help industry cope with the problem, the Forest Products Laboratory in Madison, Wis., recently held a two weeks' course in kiln drying of lumber. Attending the school were dry kiln operators and engineers representing lumber, housing, furniture, and other firms using wood

products. Aim of the course is to enable the industry to produce better lumber, speed production of kiln-dried lumber, and cut production losses.

Co-op Solves Baby Sitter Problem

Community cooperation was the keynote of the fifth annual fair held by citizens of Greenbelt, Md., which was founded as a model low-cost housing project some years ago under Government auspices.

Prominent among the exhibits was that of the cooperative nursery, where Greenbelt parents can leave their children for a few hours in the morning and afternoon



while they go shopping or snatch a bit of recreation. Fees are nominal. This is possible because the different parents help, taking turns transporting children back and forth to the nursery and assisting the paid nursery instructor. Approved toys stimulate healthy activity and happy living-together among the children. This cooperative nursery service is in addition to a child care center where working mothers may leave their children during office hours.

Short Skirts Mean More Men's Suits

Civilian Production Administration has put thumbs down on radical changes in fall fashions in women's clothes. Object: To save scarce fabrics sorely needed for making veterans' suits.

Latest production schedules reveal that much woollen fabric formerly used in men's

suits has been diverted to women's wear. An increase of 136 percent in women's wear woollens above the 1939 production, as compared to an increase of only 23 percent for men's wear wool fabrics, is reported despite the serious shortage of men's suits.

Lifting of Order L-85 which regulates the silhouette of ladies' dresses would result in diverting even more fabrics from men's suits, opines CPA.

If dresses were to drop just 2 inches in length, for example, it might cost the national economy 50,000,000 yards of fabric within a year.

Changing styles would create an artificial demand that would put extra pressure upon the wool mills to produce more women's wear fabrics and place further obstacles in the production of the suits so badly needed by veterans.

Urbanites Save Less

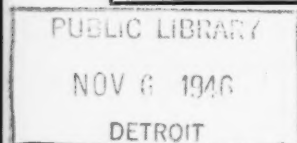
Farm folks and small-town dwellers save a larger proportion of their money income than do city people of the same cash income brackets, a recent survey conducted by the Bureau of Agricultural Economics for the Federal Reserve Board shows. Explanation may well be the lower living costs out in the great open spaces and the fact that the cash income of country people is often supplemented by home-produced food or other noncash income.

Country wide, income is the biggest factor affecting saving. Households that plan in advance to save, and those with more education, also tend to save more than do others of like income.

Among households with annual incomes under \$1,000, chances are 50-50 that the family will not have any liquid assets whatsoever salted away in the form of Government bonds or checking and savings accounts.

Twenty dollars was the midway mark on the saving score of households with incomes under \$1,000, while \$7,270 was midway on the scale of savings in bonds and bank accounts held by households with incomes of \$7,500 or more.

GUIDE POSTS



Professional Touch or Nary a Wrinkle

Now you can learn to pack your clothes with the skill of an experienced shipping clerk. What to do about long evening dresses, bulky shoulder pads, suit, and coat are all on the course of study at the "storage school" conducted by an enterprising company in New York City. You guessed it. They sell storage chests.

We Liked It Anyway

Breast of chicken is good for you, our poultry specialists now reveal. If you were eating it just for the fun of the thing and feeling greedy about second helpings, put those thoughts behind you. Breast of chicken, particularly the breast of young broilers and fryers, is an excellent source of niacin, the important antipellagra B vitamin. It compares favorably with pork and beef liver, which are among the the highest sources of this vitamin. But have a little more of the dark meat, too. It contains more riboflavin and thiamine than white meat.

Prices Parisian

If you want to go shopping in Paris, be sure your purse is full of money, that's what a returned consumer specialist reports. She visited many ordinary low-priced shops and here are some of the price tags—what they would actually cost in

American money. A plain slip \$29 or a lace-trimmed one for \$40. A simple little untrimmed nightgown would set you back anywhere from \$35 to \$90. The cheapest cotton dress she saw was a plain little number to be had for \$60; coats and suits ran from \$180 to \$220. Purses, belts, and other accessories sold at comparable prices. Of course in the more exclusive shops most any kind of a frock starts from \$300 and then up.

Miniature United Nations

Cornell students are learning about the United Nations by turning their campus into a model UN organization. Science students worked with a model Commission on Control of Atomic Energy. Other groups joined councils and commissions in line with their interests and studies.

Separate group activities have been followed by joint meeting in model sessions of the Assembly and Security Council.

Housekeeping American Style

How to cook American dishes and shop in American stores is the subject of a course being given by the Home Bureau of Buffalo, N. Y., to welcome war brides who are arriving from overseas. The young women, most of whom hail from England, Scotland, and Wales, are anxious to master American housekeeping ways to please their ex-GI husbands.



New Gadgets

More time for madam is among the prime objectives of new household gadgets coming on the market, a recent survey by Department of Commerce equipment experts reveals. Some of the new timesavers are: Knife holders that sharpen the knife as it's withdrawn; kink-proof garden hose; magnesium griddles covering two burners which are said to heat to the very edge in two minutes.

Space-saving devices are another trend in household equipment. For example, a decorative mantel and fireplace unit has been designed for small homes so that it can be opened up to provide a table and chairs and shelf space for dishes, silverware, and linens. It includes electrical outlets on top of the mantel and in the firebox.



Handle With Gloves

Nylons last longer if you wear cotton gloves when donning, doffing, or washing them, writes one of our readers, suggesting that we add the information to the stocking article in our July issue. Hangnails, fingernails, and rings cannot harm your fragile treasures if you take this precaution.

LISTEN TO CONSUMER TIME

Every Saturday—Coast to Coast
over N. B. C. 11:15 a. m. EST
10:15 a. m. CST
9:15 a. m. MST
8:15 a. m. PST

Dramatizations, interviews, questions and answers on consumer problems. Tune in.
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